

SUMMER PEACH & CHERRY UPSIDE-DOWN CAKE



INGREDIENTS

Cake Batter

1 stick soft butter	1/2 teaspoon cinnamon
1/2 cup packed dark brown sugar	1/4 teaspoon ginger
1/2 cup honey	1-1/2 teaspoon baking powder
2 whole eggs	1/2 teaspoon baking soda
1 teaspoon vanilla extract	1/4 teaspoon salt
1 whole vanilla bean, scraped	1 cup all purpose flour
1 lemon, zested	1/2 cup cake flour
Juice of 1 lemon	5 oz. buttermilk

Fruit

- 2 large fresh peaches
- 15 fresh dark cherries, pitted and cut in halves



DIRECTIONS

1. Preheat the oven to 325 degrees F.
2. Lightly butter a 10 1/4" x 3 5/8" x 2 5/8" loaf pan.
3. Line the loaf pan with parchment paper strips on the bottom and all sides.
4. Sprinkle 1/4 cup of the dark brown sugar on the bottom of the loaf pan.
5. Using a stand-up electric mixer with the paddle attachment, cream the butter, dark brown sugar and honey until light and fluffy.
6. Add the vanilla extract, vanilla bean, lemon zest, and lemon juice.
7. Scrape the bottom of the mixing bowl.
8. Sift the dry ingredients.
9. Add the eggs and buttermilk alternately with the sifted dry ingredients.
10. Remove from mixer and hand mix to be certain all is incorporated.
11. Take 2 large peaches and with the skin on, cut each peach into 12 pieces.
12. Arrange the cut cherries in a single layer onto the sprinkled dark brown sugar.
13. Layer the peach slices on top of the cherries, allowing them to touch one another.
14. Carefully pour in the prepared batter. Smooth the batter with a mini offset spatula.
15. Gently tap the entire pan on the table about 5 times to be certain the batter fills between the peach slices and cut cherries.
16. Bake for approximately 55–65 minutes. Cake is done when cake tester probe (toothpick) is inserted and comes out clean.
17. Allow the cake to cool inside the loaf pan for 1 hour.
18. Carefully turn over loaf pan onto a serving platter and release cake from pan.
19. Serve slices of cake with a small dollop of crème fraiche, vanilla ice cream or lemon sorbet.

To finish, the White House also uses mint, lavender, and strawberry blossom from the kitchen garden.